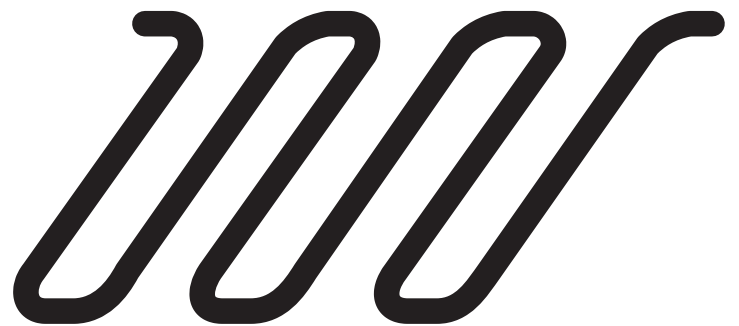


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**TAPPAN**

*Porcelain Enamel Oven*

# ***ELECTRIC BUILT-IN OVEN***



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**READ AND SAVE THESE INSTRUCTIONS**

**OWNER'S GUIDE**



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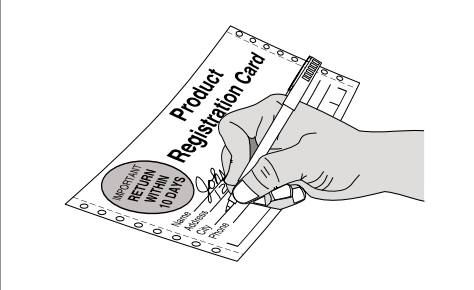
Printed in Canada

P/N 318200907 (9808) Rev. A

# Product Registration

## Register Your Product

The **PRODUCT REGISTRATION CARD** should be filled in completely, signed and returned to Frigidaire Company.



**Thank you for choosing this appliance.** The information contained within this **Owner's Guide** will instruct you on how to properly operate and care for your wall oven. Please read through the information contained in your literature pack to learn more about your new appliance.

## Record Your Model and Serial Numbers

Record in the space provided below the model and serial numbers found on the serial plate located along the side of the oven door in the open position (lower door of double oven models).

**Model Number:** \_\_\_\_\_

**Serial Number:** \_\_\_\_\_

**Date of Purchase:** \_\_\_\_\_

# Contents

This Owner's Guide contains general operating instructions for your oven and feature information for several models. Your oven may not have all the described features.

**Note:** The instructions appearing in this Owner's Guide are not meant to cover every possible condition and situation that may occur. Common sense and caution must be practiced when installing, operating and maintaining any appliance.

## Versión en español

Si desea obtener una copia en español de este Manual del Usuario, sírvase escribir la dirección que se incluye a continuación. Solicite la P/N 318201117.

Spanish Owner's Guides  
Frigidaire Company  
P. O. Box 9061  
Dublin, Ohio 43017-0961

2	Product Registration
2	Versión en español
3-4	Important Safety Instructions
4	Setting the Clock and Minute Timer
5	Before Setting Oven Controls
5	Air Circulation in the Oven
6	Setting Oven Controls
7	Oven Baking
8	Changing Oven Light
8	Adjusting Oven Temperature
9	Oven Cleaning
9-10	General Cleaning
11	Avoid Service Checklist
12	Warranty & Service Information

# IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.  
Save these instructions for future reference.

This guide contains important safety symbols and instructions. Please pay special attention to these symbols and follow all instructions given. Here is a brief explanation of the use of these symbols.

**⚠ WARNING** This symbol will help alert you to situations that may cause serious bodily harm, death or property damage.

**⚠ CAUTION** This symbol will help alert you to situations that may cause bodily injury or property damage.

- **Remove all tape and packaging wrap before using the wall oven. Destroy the carton and plastic bags after unpacking the wall oven.** Never allow children to play with packaging material. Do not remove the wiring label and other literature attached to the back of the wall oven. Do not remove model/serial number plate.
- **Proper Installation—Be sure your appliance is properly installed and grounded by a qualified electrician or installer in accordance with the National Electrical Code ANSI/NFPA No. 70 (U.S.A.) or CSA C22.1, PART 1 (Canada)—latest editions and local code requirements.** Install only per installation instructions provided in the literature package for this wall oven.

Ask your dealer to recommend a qualified installer, technician or an authorized repair service. Know how to disconnect the electrical power to the wall oven at the circuit breaker or fuse box in case of an emergency.

- **User Servicing—Do not repair or replace any part of the appliance unless specifically recommended in the manuals.** All other servicing should be done only by a qualified technician. This may reduce the risk of personal injury and damage to the wall oven.
- **Never modify or alter the construction of the wall oven by removing panels, wire covers, or any other part of the product.**
- **Remove the oven door(s) from any unused wall oven if it is to be stored or discarded.**

**⚠ WARNING** Stepping, leaning or sitting on the doors of this wall oven can result in serious injuries and may also cause damage to the wall oven. Do not allow children to climb or play around the wall oven.

- **Storage in or on Appliance—Flammable materials should not be stored in an oven, or in the storage drawer (if equipped).** This includes paper, plastic and cloth items, such as cookbooks, plasticware and towels, as well as flammable liquids. Do not store explosives, such as aerosol cans, in or near the wall oven.

**⚠ WARNING** Do not use the wall oven for storage.

**⚠ CAUTION** Do not store items of interest to children in the cabinets above a wall oven. Children climbing on the wall oven to reach items could be seriously injured.

- **Do not leave children alone—Children should not be left alone or unattended in the area where an appliance is in use.** They should never be allowed to sit or stand on any part of the appliance.
- **DO NOT TOUCH INTERIOR OVEN ELEMENTS OR INTERIOR SURFACES OF THE WALL OVEN UNTIL THEY HAVE COOLED.** The oven heating elements may be hot even though the elements are dark in color. Areas near the elements may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials touch these areas until they have had sufficient time to cool. Among these areas are the oven vent openings, the surfaces near these openings, oven door and window.
- **Wear Proper Apparel—Loose-fitting or hanging garments should never be worn while using the appliance.** Do not let clothing or other flammable materials contact hot surfaces.

**⚠ WARNING** Never use your appliance for warming or heating the room.

- **Do Not Use Water or Flour on Grease Fires—Smother the fire with a pan lid, or use baking soda, a dry chemical or foam-type extinguisher.**
- **When heating fat or grease, watch it closely.** Fat or grease may catch fire if allowed to become too hot.
- **Use Only Dry Potholders—Moist or damp potholders on hot surfaces may result in burns from steam.** Do not let the potholders touch the hot heating elements. Do not use a towel or other bulky cloth instead of a potholder.
- **Do Not Heat Unopened Food Containers—Build-up of pressure may cause the container to burst and result in injury.**

## IMPORTANT INSTRUCTIONS FOR USING YOUR OVEN

- **Use Care When Opening an Oven Door—Stand to the side of the wall oven when opening the door of a hot oven.** Let hot air or steam escape before you remove or replace food in the oven.
- **Keep Oven Vent Ducts Unobstructed.** The wall oven is vented at the upper control panel trim. Touching the surfaces in this area when the wall oven is operating may cause severe burns. Also, do not place plastic or heat-sensitive items near the oven vent. These items could melt or ignite.

# IMPORTANT SAFETY INSTRUCTIONS (continued)

- **Placement of Oven Racks.** Always place oven racks in desired location while oven is cool. If the rack must be moved while the oven is hot, use extreme caution. Use potholders and grasp the rack with both hands to reposition. Do not let potholders contact the hot oven element or interior of the oven. Remove all utensils from the rack before removing the rack.
- **Do not use the broiler pan without its insert.** The broiler pan and grid allow dripping fat to drain and be kept away from the high heat of the broiler.
- **Do not cover the broiler grid or oven bottom with aluminum foil.** Exposed fat and grease could ignite.
- **Do not touch a hot oven light bulb with a damp cloth.**

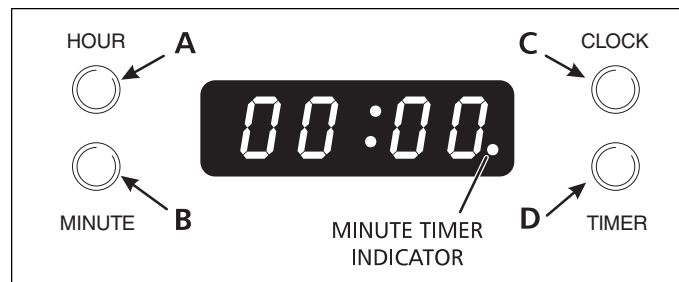
Doing so could cause the bulb to break. Disconnect the oven or shut off the power to the oven before removing and replacing the bulb.

## IMPORTANT INSTRUCTIONS FOR CLEANING YOUR OVEN

- **Clean the wall oven regularly to keep all parts free of grease that could catch fire.** Do not allow grease to accumulate.
- **Kitchen cleaners/aerosols**—Always follow the manufacturer's recommended directions for use. Be aware that excess residue from cleaners and aerosols may ignite causing damage and/or injury.

## SAVE THESE INSTRUCTIONS

### Setting the Clock and Minute Timer



#### To Set the Clock

When the range is first plugged in, or when the power supply to the range has been disconnected, "12:00" will flash in the display window.

1. Press button C (CLOCK).
2. Push in and hold button A (HOUR) until the correct hour appears in the display. (The numbers will only count forward.)
3. Push in and hold button B (MINUTE) until the correct minutes appear in the display.

#### To Set the Minute Timer

The minute timer does not start or stop cooking. It serves as an extra timer in the kitchen that will beep when the set time has run out. The minute timer can be used independently during any of the bake or broil functions.

1. Press button D (TIMER), "0:59." (59 MINUTES) and the minute timer indicator will appear in the display window. The timer can be set for any amount of time from 1 minute to 1 hour and 59 minutes.
2. • To set a time more than 59 minutes, push in and release button A (HOUR). The timer will jump in at the maximum 1 hour and 59 minutes. Adjust the time by pushing in and holding button B (MINUTE) until the correct time appears in the display.
  - To set a time less than 59 minutes, push in and hold button B (MINUTE) until the correct minutes appear in the display. (The minute timer will automatically start when the button is released.)
3. When the set time has passed, the control will display "0:00." and beep continuously. Press button C (CLOCK) to cancel the timer and return to the clock mode.

## Before Setting Oven Controls

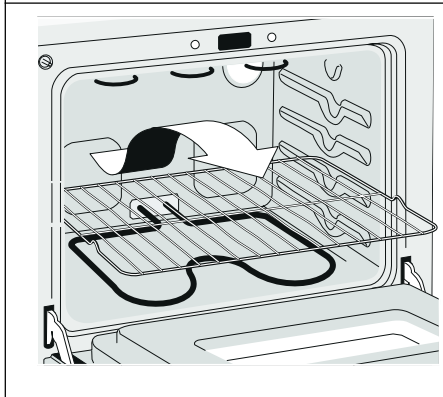
### Oven Vent Location

The oven is vented **at the top of the upper control panel trim**. When the oven is on, warm air is released through the vent. This venting is necessary for proper air circulation in the oven and good baking results. **DO NOT** block the vent. Doing so may cause cooking failures, fire or damage to the wall oven.

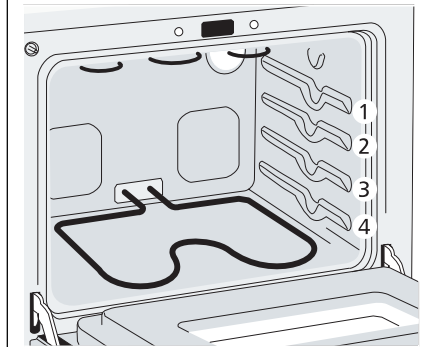
### Arranging Oven Racks

*ALWAYS ARRANGE OVEN RACKS WHEN THE OVEN IS COOL (PRIOR TO OPERATING THE OVEN).* Always use oven mitts when using the oven.

**To remove an oven rack**, pull the rack forward until it stops. Lift up front of rack and slide out. **To replace an oven rack**, fit the rack onto the guides on the oven walls. Tilt the front of the rack upward and slide the rack back into place.



**To bake on one rack**, place the rack at position 2 or 3. **To bake on two racks**, place the racks at positions 1 and 3.

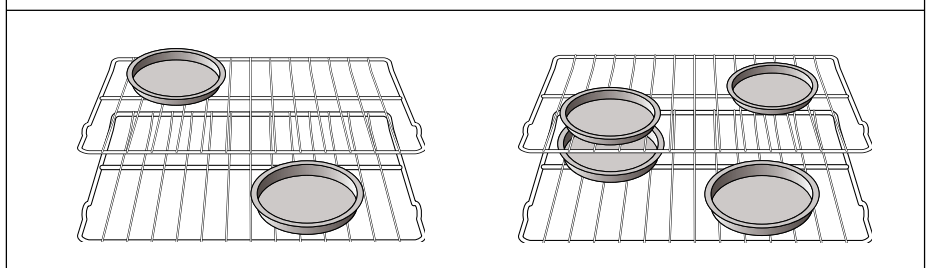


Some models have 2 flat racks. Other models have one flat rack and one offset rack. The rungs on the offset rack are slightly raised from the edges of the rack. This raised part of the rack is designed to allow easy and safe removal of foods from the lower racks of the oven and prevent hands from contacting the hot oven door. Always use the offset rack in the lower position.

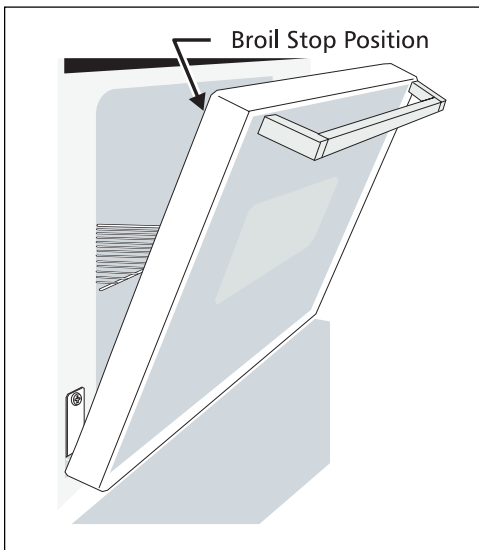
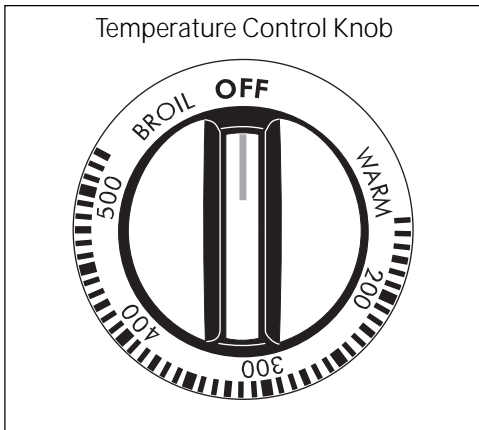
## Air Circulation in the Oven

For best air circulation and baking results, center pans as much as possible. Allow 2-4" (5-10 cm) around the utensil(s) for proper air circulation and be sure pans do not touch each other, the door, sides or back of oven. The hot air must circulate around the pans in the oven for even heat to reach all parts of the oven.

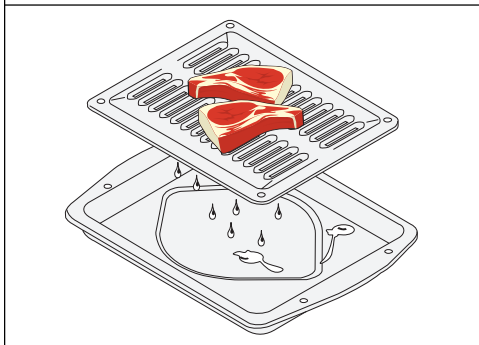
If using multiple pans, stagger as shown. If using one pan, place in center of oven.



## Setting Oven Controls



The broiler pan and its grid allow dripping grease to drain and be kept away from the high heat of the broiler. **DO NOT** use the pan without its grid. **DO NOT** cover the grid with foil. The exposed grease could ignite.



**CAUTION** Should an oven fire occur, close the oven door and turn the oven off. If the fire continues, throw baking soda on the fire or use a fire extinguisher. **DO NOT** put water or flour on the fire. Flour may be explosive.

## To Bake

1. Arrange oven racks while the oven is still cool. See "Arranging Oven Racks" under **Before Setting Oven Controls**.
2. Turn the Temperature Control knob to the desired temperature. The oven indicator light will go on.
3. Preheat the oven for 10 to 12 minutes before baking. Preheating is not necessary when roasting, cooking casseroles or broiling most foods.
4. When cooking is finished, turn the Temperature Control knob to OFF. The oven indicator light will go off.

## To Broil

1. Arrange broiler pan while broil compartment is still cool. For rare meats, position the broiler pan closer to the burner (upper position). For well-done foods such as chicken, lobster tails or thick cuts of meat, position the pan further from the burner (lower position).

### Rack Position From Top

### Food

Rack Position From Top	Food
1	Rare steaks
2 - 3	Ham slices, fish, hamburgers and medium steaks and chops
4	Well-done foods such as chicken and lobster

2. Turn the Temperature Control knob to BROIL. The oven indicator light will go on.
3. Place the grid on the broiler pan, then place the meat on the grid. **DO NOT** use the broiler pan without the grid or cover the grid with aluminum foil. The exposed fat could ignite.
4. Place the pan on the oven rack. **Leave the door open at the broil stop position while broiling.** The door will stay in this position without closing.
5. Broil on one side until food is browned; turn and cook on the second side. Season and serve. **Note:** Always pull the rack out to the stop position before turning or removing food.
6. When broiling is finished, turn the Temperature Control knob to OFF. The oven indicator light will go off.






# Oven Baking

"Baking" means to cook foods such as cakes or casseroles by dry heat in a covered or uncovered pan. Roasting, often confused with baking, means to cook meat in an uncovered pan. To Bake or Roast, follow the instructions in the **Setting Oven Controls** section.

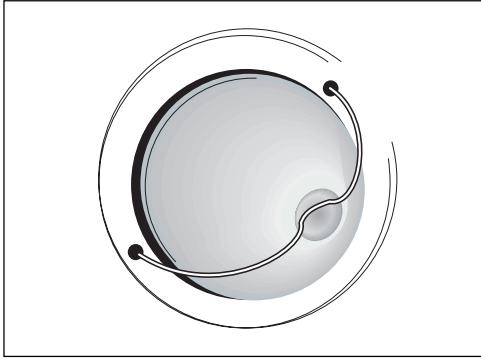
## Baking Problems and Solutions Chart (Below)

### Product Expectations

The cooking times and temperatures needed to bake a product may vary slightly from your previously owned appliance

Baking Problems	Causes	Corrections
<b>Cookies and biscuits burn on the bottom.</b> 	<ul style="list-style-type: none"> <li>• Cookies and biscuits put into the oven before the preheating time is completed.</li> <li>• Oven rack overcrowded.</li> <li>• Dark pan absorbs heat too fast.</li> </ul>	<ul style="list-style-type: none"> <li>• Allow oven to preheat to the selected temperature before placing food in oven.</li> <li>• Choose pan sizes that will permit 2-4" (5-10 cm) of air space on all sides when placed in the oven.</li> <li>• Use a medium-weight aluminum baking sheet.</li> </ul>
<b>Cakes too dark on top or bottom.</b> 	<ul style="list-style-type: none"> <li>• Cakes put into the oven before preheating time is completed.</li> <li>• Rack position too high or low.</li> <li>• Oven too hot.</li> </ul>	<ul style="list-style-type: none"> <li>• Allow oven to preheat to the selected temperature before placing food in the oven.</li> <li>• Use proper rack position for baking needs.</li> <li>• Set oven temperature 25°F/12°C lower than recommended.</li> </ul>
<b>Cakes not done in the center.</b> 	<ul style="list-style-type: none"> <li>• Oven too hot.</li> <li>• Incorrect pan size.</li> <li>• Pan not centered in oven.</li> </ul>	<ul style="list-style-type: none"> <li>• Set oven temperature 25°F/12°C lower than recommended.</li> <li>• Use pan size suggested in recipe.</li> <li>• Use proper rack position and place pan so there is 2-4" (5-10 cm) of space on all sides of pan.</li> </ul>
<b>Cakes not level.</b> 	<ul style="list-style-type: none"> <li>• Range not level.</li> <li>• Pan too close to oven wall or rack overcrowded.</li> <li>• Pan warped.</li> <li>• Oven rack not level.</li> </ul>	<ul style="list-style-type: none"> <li>• Place a marked glass measuring cup filled with some water on the center of the oven rack. If the water level is uneven, refer to the installation instructions for leveling the range.</li> <li>• Be sure to allow 2-4" (5-10 cm) of clearance on all sides of each pan in the oven.</li> <li>• Do not use pans that are dented or warped.</li> <li>• Check oven rack for flatness and proper positioning.</li> </ul>
<b>Foods not done when cooking time is up.</b> 	<ul style="list-style-type: none"> <li>• Oven too cool.</li> <li>• Oven overcrowded.</li> <li>• Oven door opened too frequently.</li> </ul>	<ul style="list-style-type: none"> <li>• Set oven temperature 25°F/12°C higher than suggested and bake for the recommended time.</li> <li>• Be sure to remove all pans from the oven except the ones to be used for baking.</li> <li>• Open oven door only after shortest recommended baking time.</li> </ul>

## Changing Oven Light



**CAUTION** Be sure the power to the oven is turned OFF and all parts are COOL before replacing the oven light. Wear a leather-faced glove for protection against possible broken glass.

The oven light automatically turns on when the door is opened. There is a switch located on the control panel to turn on the light when the door is closed. Move this switch to the on or off position to turn the light on or off.

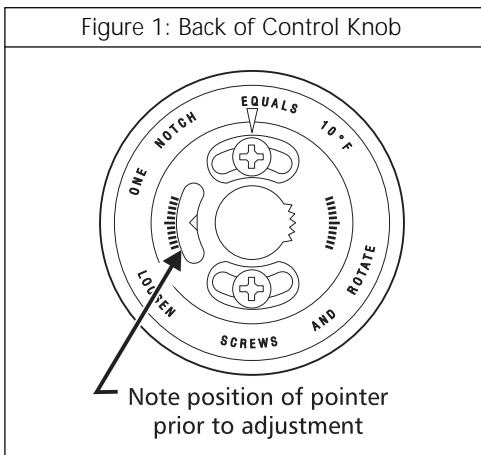
The oven light is located at the rear of each oven. It is covered with a glass shield held in place by a wire holder. **The glass shield must be in place whenever the oven is in use.**

### To Change the Oven Light (some models)

1. Turn electrical power off at the main source.
2. Press wire holder to one side to release the glass shield.
3. Replace bulb with a new 40 watt appliance bulb.
4. Replace glass shield in socket and snap wire holder into place.
5. Turn power back on again at the main source.
6. The clock will then need to be reset. To reset, see **Setting the Clock and Minute Timer** in this Owner's Guide.

## Adjusting Oven Temperature

Figure 1: Back of Control Knob



The temperature in the oven(s) has been set at the factory. When first using the oven, be sure to follow recipe times and temperatures. Then, if you think the oven is too hot or too cool, the temperature control of the oven can be adjusted. Before adjusting, test a recipe by using a higher or lower temperature than the recommended temperature. The baking results should help you to decide how much of an adjustment is needed.

### To Adjust Oven Temperature:

1. Check to be sure the Temperature Control knob is in the OFF position.
2. Pull Temperature Control knob straight off the shaft.
3. Loosen, but do not remove, the two screws at the back of the knob (Figure 1). **Note:** If knob does not have 2 screws, it is not adjustable. There are a series of small indicator grooves. One of these grooves is positioned next to a tiny pointer. Note the position of the pointer.
4. To increase the temperature, move the pointer in a clockwise direction. To decrease the temperature, move the pointer in a counterclockwise direction. The temperature can be adjusted in increments of 10°F.
5. When the desired adjustment is reached, tighten both screws.
6. To replace the knob, line up the flat sides of both the knob and the shaft. Push the knob into place. **DONOT** force the Temperature Control knob onto the shaft or you may damage the back of the knob.

**Note:** Once an adjustment is made, the OFF position will vary from the reference mark on the backguard depending on the amount of adjustment.



# Oven Cleaning

## Adhere to the following cleaning precautions:

- Allow the oven to cool before cleaning.
- Wear rubber gloves when cleaning the oven manually.

REMOVE SPILLOVERS AND HEAVY SOILING AS SOON AS POSSIBLE. **REGULAR CLEANINGS WILL REDUCE THE NUMBER OF MAJOR CLEANINGS LATER.**

**CAUTION** Ammonia must be rinsed before operating the oven. Provide adequate ventilation.

**CAUTION DO NOT** line the oven walls, bottom, racks or any other part of the range with aluminum foil. Doing so will destroy heat distribution, produce poor baking results and cause permanent damage to the oven interior (aluminum foil will melt to the interior surface of the oven).

## Porcelain Enamel Oven

Porcelain has a smooth finish and is a type of glass fused to metal. Oven cleaners can be used on all interior oven surfaces.

## General Cleaning

Remove soils using hot, soapy water. Do not allow food spills with a high sugar or acid content (such as milk, tomatoes, sauerkraut, fruit juices or pie filling) to remain on the surface as they may cause a dull spot even after cleaning.

## To Remove Heavy Soil

1. Allow a dish of ammonia to sit in the oven overnight or for several hours with the oven door closed. Clean softened spots using hot, soapy water. Rinse well with water and a clean cloth.
2. If soil remains, use a soap-filled scouring pad or a nonabrasive cleaner. If necessary, use an oven cleaner following manufacturer's instructions. **DO NOT** mix ammonia with other cleaners.
3. Clean any soil from the oven frame, the door liner outside the oven door gasket, the small area at the front center of the oven bottom and the oven vent exit (located below the backguard). Clean with hot, soapy water. Rinse well using clean water and a cloth.

## Adhere to the following precautions when using oven cleaners:

1. **DO NOT** spray on the electrical controls or switches because it could cause a short circuit and result in sparking or fire.
2. **DO NOT** allow a film from the cleaner to build up on the temperature sensing bulb; it could cause the oven to heat improperly. (The bulb is located in the rear of the oven.) Carefully wipe the bulb clean after each oven cleaning, being careful not to move the bulb. A change in its position could affect how the oven bakes. Avoid bending the bulb and capillary tube.
3. **DO NOT** spray any cleaner on the oven door trim or gasket, handles or any exterior surfaces of the range, wood or painted surfaces. The cleaner can damage these surfaces.

# General Cleaning

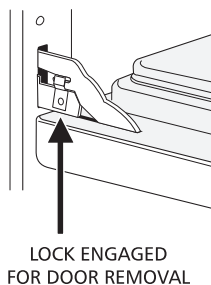
**CAUTION** The door is heavy. For safe, temporary storage, lay the door flat with the inside of the door facing down.

## To Remove and Replace Oven Door

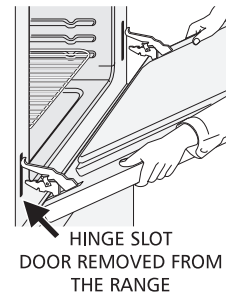
1. Open the door to the fully opened position.
2. Pull up the lock located on each hinge support and engage it in the hook of the hinge lever. You may have to apply a little downward pressure on the door to pull the locks fully over the hooks.
3. Grasp the door by the sides, pull the bottom of the door up and toward you to disengage the hinge supports.
4. Keep pulling the bottom of the door toward you while rotating the top of the door toward the appliance to completely disengage the hinge levers.
5. To reinstall the oven door, reverse steps 1 through 4. Make sure the hinge supports are fully engaged before unlocking the hinge levers.



LOCK IN NORMAL POSITION



LOCK ENGAGED FOR DOOR REMOVAL



HINGE SLOT DOOR REMOVED FROM THE RANGE

Door Removal

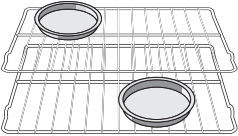

# General Cleaning

(continued)

**CAUTION** Before cleaning any part of the oven, be sure the control knobs are turned off. Wait until the oven is cool.

## Cleaning Various Parts of Your Wall Oven

Before cleaning any part of the wall oven, be sure all controls are turned OFF and the oven is COOL. REMOVE SPILLOVERS AND HEAVY SOILING AS SOON AS POSSIBLE. REGULAR CLEANINGS WILL REDUCE THE NUMBER OF MAJOR CLEANINGS LATER.

Surfaces	How to Clean
<b>Aluminum</b> (Trim Pieces)	Use hot, soapy water and a cloth. Dry with a clean cloth. <b>DO NOT</b> scour or use all-purpose cleaners, ammonia, powdered cleansers or commercial oven cleaner. They can scratch and discolor aluminum.
<b>Glass, Painted and Plastic</b> Body Pieces and Decorative Trim	<i>For general cleaning</i> , use hot soapy water and a cloth. <i>For more difficult soils and built-up grease</i> , apply a liquid detergent directly onto the soil. Leave on soil for 30 to 60 minutes. Rinse with a damp cloth and dry. <b>DO NOT</b> use abrasive cleaners, spray cleaners or scouring pads on any of these materials. These cleaners can permanently damage the control pad surface.
<b>Porcelain Enamel</b> Broiler Pan and Grid, Door Liner	Gentle scouring with a soapy scouring pad will remove most spots. Rinse with a 1:1 solution of clear water and ammonia. <i>If necessary</i> , cover difficult spots with an ammonia-soaked paper towel for 30 to 40 minutes. Rinse with clean water and a damp cloth, and then scrub with a soap-filled scouring pad. Rinse and wipe dry with a clean cloth. Remove all cleaners or the porcelain may become damaged during future heating.
<b>Stainless Steel, Chrome</b> Decorative Trim	Clean with hot soapy water and a dishcloth. Rinse with clean water and a cloth. Cover stubborn spots with an ammonia-soaked paper towel for 30 to 40 minutes. Rinse. Cleaners made especially for stainless steel are recommended. Be sure to rinse the cleaners as bluish stains may occur during heating and cannot be removed.
<b>Oven Rack(s)</b> 	Remove racks. See "Removing and Replacing Oven Racks" under <b>Before Setting Oven Controls</b> . Use a mild, abrasive cleaner, following manufacturer's instructions. Rinse with clean water and dry. After cleaning the racks, rub the sides of the racks with wax paper or a cloth containing a small amount of baby oil or salad oil (this will make the racks glide easier into the rack positions).
<b>Oven Door</b> 	To clean oven door, wash with hot, soapy water and a clean cloth. <b>DO NOT</b> immerse the door in water. To remove oven door, see instructions on page 11.
<b>Control Panel</b>	Lightly spray the control panel with a liquid cleaner. Wipe with a soft cloth or paper towel. <b>DO NOT</b> use abrasive cleaners or scouring pads. These can permanently damage the control panel surface.

## Avoid Service Checklist

Before you call for service, review this list. It may save you time and expense. The list includes common occurrences that are not the result of defective workmanship or materials in this appliance.

### OCCURRENCE

### POSSIBLE CAUSE/SOLUTION

---

**Oven is not level.**

Poor installation. Place a level on an oven rack in center of oven. Contact installing agent if rack is not level.

---

Kitchen cabinet misalignment may make oven appear to be not level. Be sure cabinets are square and level. Contact cabinet maker to correct problem.

---

**Entire Oven Does Not Operate.**

Be sure electrical cable is securely connected to the electrical junction box.

---

Service wiring not complete. Contact your dealer, installing agent or authorized servicer.

---

Power outage. Check house lights to be sure. Call your local electric company.

---

Short in electrical cable or electrical circuit. Repair as needed.

---

Controls are not set properly. See instructions under **Setting Oven Controls** or **Oven Cleaning** to set the controls.

---

House fuse has blown or circuit breaker has tripped immediately following installation. House fuse may not be fully engaged. Check fuse and screw or engage circuit breaker securely.

---

House fuse has blown or circuit breaker has tripped after the oven has been installed and previously operating. Call an authorized servicer.

---

**Oven Light Does Not Work.**

Burned-out or loose bulb. Follow the instructions under **Changing Oven Light** to replace or tighten the bulb.

---

**Oven Smokes Excessively During Broiling.**

Oven door is closed. Door should be open during broiling.

---

Meat too close to the broiler unit. Reposition the rack to provide more clearance between the meat and the broiler. Preheat broil element for quick searing operation.

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Meat not properly prepared. Remove excess fat from meat. Slash remaining fatty edges to prevent curling, but do not cut into the lean.

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Grid on broiler pan wrong side-up. Grease does not drain into broiler pan. Always place the grid on the broiler pan with the ribs up and the slots down to allow grease to drip into the pan.

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Oven needs to be cleaned. Grease has built up on oven surfaces. Regular cleaning is necessary when broiling frequently. Old grease or food spatters cause excessive smoking.

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**Poor Baking Results.**

Many factors affect baking results. Make sure the proper rack position is used. Center food in the oven and space pans to allow air to circulate. Allow the oven to preheat to the set temperature before placing food in the oven. Try adjusting the recipe's recommended temperature or baking time. If you feel the oven is too hot or cool, see **Adjusting Oven Temperature** in this Owner's Guide.

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**Flames Inside Oven or Smoke From Vent.**

Excessive spillovers in oven. This is normal, especially for pie spillovers or for large amounts of grease on bottom of oven. Wipe up excessive spillovers before starting self-clean cycle.

# TAPPAN WALL OVEN WARRANTY

Your Tappan product is protected by this warranty

	WARRANTY PERIOD	TAPPAN, THROUGH ITS AUTHORIZED SERVICERS, WILL:	THE CONSUMER WILL BE RESPONSIBLE FOR:
<b>FULL ONE-YEAR WARRANTY</b>	One year from original purchase date.	Pay all costs for repairing or replacing any parts of this appliance which prove to be defective in materials or workmanship.	Costs of service calls that are listed under <b>NORMAL RESPONSIBILITIES OF THE CONSUMER.</b> *
<b>LIMITED WARRANTY (Applicable to the State of Alaska)</b>	Time period listed above.	All of the provisions of the full warranty above and the exclusions listed below apply.	Costs of the technician's travel to the home and any costs for pick up and delivery of the appliance required because of service.

Your appliance is warranted by Frigidaire Company, a division of White Consolidated Industries, Inc. We authorize no person to change or add to any of our obligations under this warranty. Our obligations for service and parts under this warranty must be performed by Frigidaire Company Consumer Services or an authorized Tappan servicer.

**\*NORMAL RESPONSIBILITIES OF THE CONSUMER**

**This warranty applies only to products in ordinary household use, and the consumer is responsible for the items listed below:**

1. Proper use of the appliance in accordance with instructions provided with the product.
2. Proper installation by an authorized servicer in accordance with instructions provided with the appliance and in accordance with all local plumbing, electrical and/or gas codes.
3. Proper connection to a grounded power supply of sufficient voltage, replacement of blown fuses, repair of loose connections or defects in house wiring.
4. Expenses for making the appliance accessible for servicing, such as removal of trim, cupboards, shelves, etc., which are not a part of the appliance when it was shipped from the factory.
5. Damages to finish after installation.
6. Replacement of light bulbs and/or fluorescent tubes (on models with these features).

**EXCLUSIONS**

**This warranty does not cover the following:**

1. CONSEQUENTIAL OR INCIDENTAL DAMAGES SUCH AS PROPERTY DAMAGE AND INCIDENTAL EXPENSES RESULTING FROM ANY BREACH OF THIS WRITTEN OR ANY IMPLIED WARRANTY.  
*Note: Some states do not allow the exclusion or limitation of incidental or consequential damages, so this limitation or exclusion may not apply to you.*
2. Service calls which do not involve malfunction or defects in workmanship or material, or for appliances not in ordinary household use. The consumer shall pay for such service calls.
3. Damages caused by services performed by persons other than authorized Tappan servicers; use of parts other than Frigidaire Company Genuine Renewal Parts; obtained from persons other than such servicers; or external causes such as abuse, misuse, inadequate power supply or acts of God.
4. Products with original serial numbers that have been removed or altered and cannot be readily determined.

**IF YOU NEED SERVICE**

Keep your bill of sale, delivery slip, or some other appropriate payment record. The date on the bill establishes the warranty period should service be required. If service is performed, it is in your best interest to obtain and keep all receipts. This written warranty gives you specific legal rights. You may also have other rights that vary from state to state. Service under this warranty must be obtained by following these steps, in order:

1. Contact Frigidaire Company Consumer Services or an authorized Tappan servicer.
2. If there is a question as to where to obtain service or parts, call or write our Consumer Relations Department at:

Tappan  
P.O. Box 7181  
Dublin, Ohio 43017  
**(800) 944-9044**



Product features or specifications as described or illustrated are subject to change without notice. All warranties are made by White Consolidated Industries, Inc. This warranty applies only in the 50 states of the U.S.A. and Puerto Rico.